

fresh fish markets



featured recipe!

## Grilled Yellowtail with Herb Butter

Serves 4

### Ingredients

2 lbs. yellowtail snapper

2 lemons

1 cup butter softened

salt and black pepper to season

handful parsley finely chopped

handful chives chopped fine

handful dill chopped fine

foil

### Directions:

Open the butterflied fish and rest it skin down on the foil. Add the juice of one lemon to the melted butter.

Season with salt and black pepper and brush half the lemon butter over the fish.

Cook on a hot grill (skin down) for about 10 minutes until the fish is hot right through. By now you can test if the fish is done by gently lifting the flesh with a fork. If it flakes – it's done.

Add the chopped herbs to the remaining butter and brush over the hot fish, drizzle with more fresh lemon juice from the other lemon, season, remove from heat and serve with your choice of sides.